Coconut curry sauce

- 6 T coconut milk
- 1 T Thai red curry paste
- 2 ½ tsp fresh juice from 1 lime
- 2 tsp soy sauce
- 2 tsp Asian fish sauce
- 2 tsp honey
- 1 tsp grated fresh peeled ginger

Directions

1. Combine coconut milk and curry paste in a small saucepan over medium heat and bring to a simmer.
2. Cook, stirring, until slightly thickened and fragrant, about 30 seconds.
3. Remove from heat and set aside.
4. Meanwhile, combine lime juice, soy sauce, fish sauce, honey, and ginger in a small bowl.
5. Add coconut-curry mixture and stir thoroughly to combine. Serve.

Nutrition Facts

Servings: 5

Amount per serving

Calories 49